

# ReBioly

- Gravity **13.9 BLG**
- ABV ---
- IBU **28**
- SRM **8.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (19.2%)	81 %	4
Grain	Pale Ale	3.5 kg (67%)	80 %	4
Grain	Strzegom Wiedeński	0.35 kg (6.7%)	79 %	10
Grain	Pszeniczny	0.07 kg (1.3%)	85 %	4
Grain	Caramunich Malt	0.3 kg (5.7%)	71.7 %	110

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Amarillo	35 g	65 min	9.5 %
Boil	Galaxy	7 g	60 min	15 %
Boil	Citra	7 g	60 min	12 %
Boil	Galaxy	3.5 g	20 min	15 %
Boil	Citra	3.5 g	20 min	12 %
Boil	Galaxy	3.5 g	5 min	15 %
Boil	Citra	3.5 g	5 min	12 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Dry Hop	Galaxy	20 g	4 day(s)	15 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-05	Ale	Dry	11 g	Safale